

# DINNERLY



## Beef Meatball Yellow Curry with Vermicelli Noodles



30 minutes



2 Servings

Roll up to winter comfort food with this winning combo of meatballs and mild curry sauce. Ladle over slippery rice vermicelli noodles and dive in.

### WHAT WE SEND

- 1 bunch pak choy
- 1 carrot
- beef mince
- 150g vermicelli noodles
- 60g yellow curry paste
- 200ml coconut milk

### WHAT YOU NEED

- 1 garlic clove
- 3 tsp soy sauce<sup>6</sup>
- 1 tsp vegetable oil
- 1 tsp honey

### TOOLS

- julienne peeler or box grater
- medium saucepan
- medium deep frypan with lid

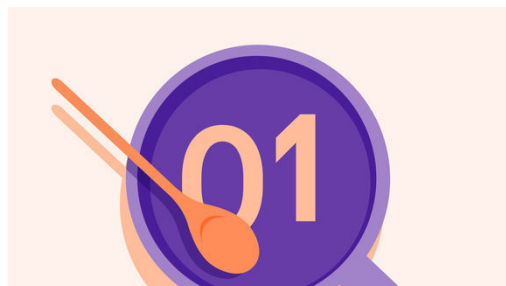
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Soy (6). May contain traces of other allergens.

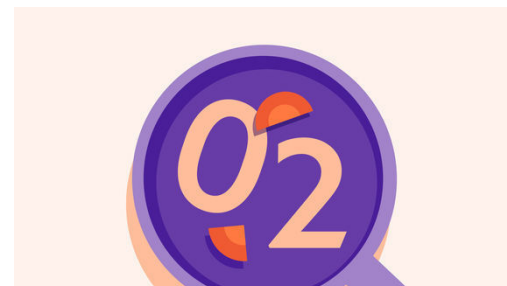
### NUTRITION PER SERVING

Energy 900kcal, Fat 46.9g, Carbs 73.9g, Proteins 45.8g



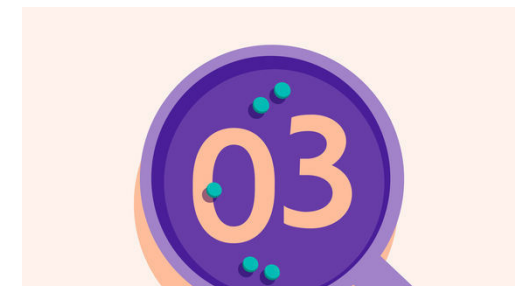
#### 1. Prep ingredients

Crush or finely chop 1 **garlic clove**. Trim the **pak choy**, then halve lengthwise. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Put the garlic, **beef mince** and 2 **tsp soy sauce** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into walnut-sized balls.



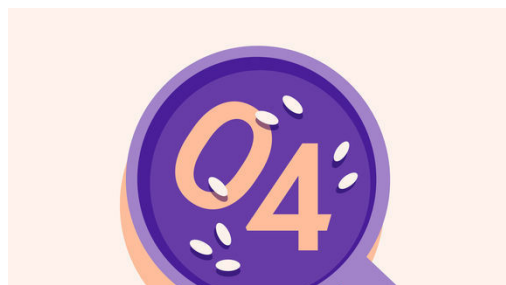
#### 2. Cook noodles

Bring a medium saucepan of water to the boil for the noodles. Cook the **noodles** in the pan of boiling water for 7 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



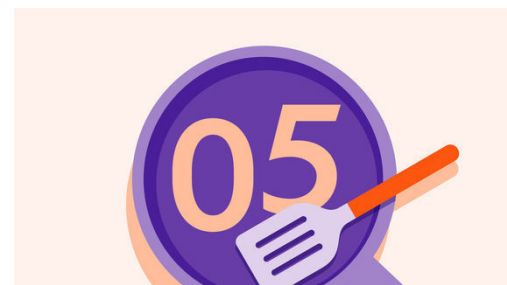
#### 3. Brown meatballs

Meanwhile, heat 1 **tsp vegetable oil** in a medium deep frypan over medium-high heat. Cook the **meatballs**, turning occasionally, for 3 mins or until browned. Remove from the pan.



#### 4. Make curry

Return the pan to medium heat. Add the **curry paste** (see Make it yours) and cook, stirring, for 1-2 mins until fragrant. Add the **meatballs**, **coconut milk** and 180ml ( $\frac{3}{4}$  cup) **water**. Bring to the boil, then reduce the heat to medium and cook, covered, for 8 mins or until the meatballs are cooked through.



#### 5. Serve up

Add the **pak choy**, **carrot**, 1 **tsp soy sauce** and 1 **tsp honey** to the meatball mixture and cook, uncovered, for 1 min or until the pak choy is wilted and the carrot is tender. Divide the **noodles** and **meatball curry** among bowls and enjoy!



#### 6. Make it yours

Our yellow curry paste has a mild kick to it. For those who like their curry with less spice, use half the paste.